

## Field to Fork – Louisville Area

*Get your own Venison - delicious, local, natural & healthful meat!*



### Course Schedule:

#### **Classroom Session**      **Friday, Oct. 2 6:30-9:30pm**

- Introduction – Why this course?
- Deer in Kentucky: History, Biology & Ecology
- Hunting Licenses & Regulations
- BREAK: Sampling of deer jerky & venison appetizers
- Habitat Use & Hunting Strategies
- Finding a place to hunt: Private and Public Lands Opportunities

Campfire at Otter Creek & retire to cabins

#### **Field Workshop**      **Saturday, Oct. 3 9am-3pm**

- Blood Trailing & Recovery of Deer
- Field Dressing and Field Quartering: Two Techniques for Field Care of Venison
- Butchering Demo & Meat Preservation – Dr. Gregg Rentfrow, UK Extension Meat Specialist
- LUNCH (Provided) – Venison & other dishes prepared by Chef Morris
- Cooking Venison – Chef Eric Morris, “Game” restaurant
- Shooting & Shot Placement
  - Firearms - Basic Guns & Ammunition for Deer Hunting
  - Crossbows
- Hunter Education Range Portion (“Classroom” Portion must be completed online in advance)

#### **Mentored Hunts**

**Saturday evening (time permitting), Sunday morning & Sunday evening** - For

participants who do not have a family member or friend who is an experienced deer hunter, KDFWR will provide opportunities for participants to hunt at least one morning and/or evening with a mentor who is experienced in deer hunting. These mentors will be Kentucky Fish & Wildlife staff and volunteers from conservation/sportsmen’s organizations in central Kentucky, paired with participants.

#### **Follow-up Culinary Social** – TBA

Participants will gather later in the season to share: hunting stories, additional cooking instruction, and more great venison and other local foods!